Welcome to our restaurant!

Harmony, elegance and aesthetic perfection - these are the touchstones of Asian cuisine. A meal is not merely food, it is a sensory experience of rich aromas and lingering flavours, contrasting colours and exquisite textures. To taste each unfamiliar dish is to venture into a new and exciting world.

In our restaurant full of Asian flair and charm, all your senses are addressed. You can expect a pleasant atmosphere, a hospitable crew and culinary delights from the Far Eastern world.

We are pleased that you are our guest today.

Sincerely yours

Tân & Trang Lê





Martini Bianco/ Rosso/ Dry	5cl	€ 5,50
Aperol Spritz (Prosecco/ Aperol/ Soda)	0,25l	€ 8,50
Hugo (Prosecco/ Elderflower Syrup [8]/ Mint/ Soda)	0,25l	€ 8,50
Rosato Mio (Ramazzotti Rosato/ Prosecco/ Basil)	0,25l	€ 8,50
Cosmopolitan (Wodka/ Cointreau/ Lime/ Grenadine)	0,25l	€ 8,50
Lavendel Spritz (Prosecco/ Lavender Syrup [8]/ Soda)	0,25l	€ 8,50
Lillet Wild Berry (Lillet Wine / Schweppes Wildberry)	0,25l	€ 8,50
Campari Orange/ Campari Soda	0,25l	€ 8,50

Prosecco & Champagne

Prosecco pure or mixed with lychee juice	0,10l	€ 6,00
Prosecco La Farra Treviso Superiore, extra dry DOCG	0,75l	€ 39,00
Ruinart Champagne Brut	0,75l	€ 110,00
Ruinart Champagne Rose	0,75l	€ 120,00

Cocktails

Miss Saigon (Cachaca, Lime, Ginger, Lemongrass)	€ 9,50
Singapore Sling (Gin, Lemon Juice, Sugar Syrup [8], Cherry Brandy)	€ 10,50
Pina Colada (Rum white, Cream [G], Coconut Syrup [8], Pineapple Juice)	€ 11,50
Mai Tai (Rum brown, Lime Juice, Apricot Brandy, Mint)	€ 12,50

Non-alcoholic Cocktails

Virgin Hugo (Elderflower, Mint, Lime, Soda)	€ 7,50
Ginger Wonder (fresh Ginger, Lime, Mint, Soda)	€ 8,00
Chino Summer Drink (Lime, Cane Sugar, Mint, Ginger Ale [1,12])	€ 8,00
Kumquat-Ginger-Punch (Fresh Kumquat, Ginger, Lemongrass, Lime)	€ 8,50
Coconut Kiss (Coconut Syrup [8], Cream [G], Orange, Pineapple)	€ 9,00



Menu Aiko

- Lover's Menu -

€ 85,00 for two persons

Salmon-Rose
- a rose out of fresh salmon, served with olive-lime sauce -

***

Homemade crispy **DUCK**
in an exotic sweet-sour sauce
&
PRAWNS with seasonal vegetables in a red Thai curry G

***

Lover's Coconut
- a coconut filled with tropical fruit & icecream,
plus two glasses of fresh coconut water

Menu Sakura

- Passage around Asia -



3-course-menu: € 39,00 per person

Tom-Kha-Gai
- velvety coconut milk soup with chicken and mushroom -

***

Please choose one main dish:

Homemade crispy **DUCK** on pan-fried pakchoi with a hint of garlic
Tender **BEEF** spicy fried with peppers and onions
Grilled **SALMON** on a refreshing, spicy curry vegetable bed G
PRAWNS caramelized with pork belly, onions & garlic

***

Fresh ripe **mango** served with matcha ice cream

slightly spicy
spicy
our boss´favourite
vegetarian

Vee·Chino
AUTHENTIC ASIA KITCHEN

STARTERS

Warm

20. Spring roll [A] filled with beef, glass noodles and morels € 7,50
21. Chicken saté skewers with curry-peanut dip (3 pieces) € 7,50
22. Crispy baked wonton [A] with shrimps & chicken filling (4 pieces) € 8,00
23. Flamed scallops on glass noodles with garlic spices € 11,50
24. Shaomai: steamed dimsum [A] with crab meat filling € 9,50
25. Soft Shell - crispy baby-crab with tamarind sauce  € 9,50
26. Prawns baked in rice batter [A], served with sweet and sour sauce € 9,50
27. Hearty pan-fried shrimps with leek, ginger and pepper salt € 9,50
28. "Colorful Asia" starter plate – for at least 2 persons, price per each: € 14,50
    including spring rolls, saté skewers, ginger shrimps and mango salad
29. "Coming Home" starter plate - for at least 2 persons, price per each: € 16,50
    including lucky rolls with chicken, wonton, baked prawns and beef salad

Soups

30. Peking Soup [C] € 7,50
31. Wan-Tan Soup € 8,50
32. Tom Kha Gai € 9,00
33. Tom Yam Gung € 9,50

Cold

39. "Asian Soul Food" starter platter for 2 persons, price per each: € 16,50
    (including delicious salmon tuna carpaccio, rainbow sushi-roll and seaweed salad)
40. Salmon rose: a rose made from fresh salmon [D], served with olive-lime sauce € 11,50
41. Tuna tartare: spicy tuna with avocado and spring onions € 14,50
42. Seaweed salad [K] with fine seasoning ingredients and exquisite sesame oil € 7,50
43. Mango strip salad with paprika and soybean sprouts, served with lime dressing € 9,00
44. Optional: with prawn + € 4,50
45. with crispy duck + € 5,00
46. Beef salad with soybean sprouts, lemongrass, red onions & chilli  € 12,50
47. Yum Wun Sen: glass noodle salad with prawns, morels and onions € 13,50
48. Lucky rolls (4 pieces) out of herbs, shrimps & noodles in rice crêpe; with a Hoi-Sin dip € 9,50
49. Chicken salad with onions, Vietnamese coriander & roasted peanuts € 11,50

DUCK SPECIALS

Half a crispy duck



50. On seasonal vegetables with red Thai curry [G]
51. With colourful vegetables in peanut sauce
52. Classic style [K] on spicy wok vegetables
53. In a refreshing sweet-sour sauce made from pineapple & orange
54. On pan-fried pakchoi with a hint of garlic
55. With fresh mango, plus bell pepper, ginger and onions
56. Peking style with cucumber, leek strips and 6 pancakes [A] for rolling and hoisin dip
57. Gong-bao style with hoisin sauce, shiitaki mushrooms and peanuts
58. Thai style with exotic vegetables

Price for a half-duck, including side dish: € 26.50.
Alternatively, you can order duck fillet for € 23.50
or duck leg (boneless) for € 18.50.

Yee-Chino Duck Parade

for at least 2 persons / € 44,00 p. person

Embark on a 4-course culinary journey through Far East Asia

Peking soup

***

Duck filet with cucumber, leek and pancakes [A] to roll up

***

Duck salad with galangal and red onions

Half a crispy duck on pan-fried pakchoi and Shiitaki mushrooms

Fried rice with egg and a hint of garlic

***

Baked bananas with honey and vanilla ice cream

WOK CLASSICS

60. Laab-Gai: Thai-style chicken with galangal, lemongrass, onions & coriander € 17,50
61. Colorful seasonal vegetables stir-fried with lemongrass and chilli € 14,50
62. Pakchoi pan-fried with tofu, shiitaki mushrooms and a hint of garlic € 16,50
63. Crispy baked chicken, served with wok-vegetables and sweet-sour sauce € 17,50
64. Chicken stir-fried with vegetables, cashew nut and Thai basil € 17,50
65. Chicken in Gong Bao style with paprika, peanut and Shiitaki mushrooms € 17,50
66. Eight Treasures: chicken, beef & shrimp in harmonious combination with Chinese spices € 19,50
67. Tender beef with Vietnamese coriander, tomatoes, ginger and onions € 19,50
68. Dschingis-Khan: spicy roasted beef with peppers and onions € 21,50
69. Hot beef with Sichuan pepper - a goof try for spicy eaters € 21,50
70. Spicy Thai-style beef with galangal, fresh chilli & Thai basil € 21,50
71. King prawns from the wok with colourful vegetables & green pepper € 24,50
72. King prawns caramelized with pork belly, onions & garlic € 24,50



Pakchoi



Tamarind



Shiitaki-mushroom



Vietnamese coriander

CURRYS (prepared with coconut milk)

73. Seasonal vegetables with tofu in red Thai curry and cherry tomatoes € 16,50
74. In stead of tofu: with chicken + € 2,50
75. with grilled salmon D + € 6,50
76. with king prawns + € 7,50















The main ingredients of our curry

FUSION CUISINE – Cuisine in the age of globalization

77. Chirashi: Japanese wraps with fresh salmon, tuna, avocado & rice € 24,50
78. Colonial-styled beef medium pan-fried with pepper, onions & garlic € 21,50
served on fresh lettuce with tomatoes and coriander; side dish: sweet potato stripes
79. Rare grilled tuna on wok vegetables in teriyaki sauce € 26,50
80. Grilled king prawns served with pan-fried seasonal vegetables € 24,50
81. Salmon-Bowl: Fresh salmon on sushi rice with baby salad & wasabi-sesame-dressing € 21,50
82. King prawns prepared with coconut milk, served in a fresh coconut € 26,50
plus a glass of fresh coconut juice
83. Loup-de-Meer [D] fried and served with tamarind sauce € 24,50
84. Grilled scallops served with wok-mix of pakchoi, mushrooms & green pepper € 25,50

WRAP & ROLL – Roll your own lucky rolls



Vietnamese culinary tradition with rice paper, green lettuce, rice noodles and various kinds of herbs, served with a hoisin dip. The following main fillings are available:

85. Baked tofu [F] € 17,50
86. Grilled chicken breast fillet € 18,50
87. Pan-fried tender beef € 20,50
88. Steamed prawns € 22,50
89. Mix-Specials for 2 persons, price per each: € 21,00
(grilled chicken, pan-fried beef, steamed prawns)

Each main dish (except rice and noodle dishes) is served with a portion of jasmine rice. If desired, you can also order the following side dishes:

SIDE DISHES

103. Fried rice	€ 6,00	110. Prawn crackers	€ 4,50
104. Fried noodle [A]	€ 6,00	111. Pancake [A], 6 pc.	€ 3,00
105. Wok-Vegetables	€ 6,50	112. Pickled ginger [2]	€ 2,00
106. Saté-sauce [E]	€ 3,50	113. Wasabi (Horseradish [5])	€ 1,50
107. Curry-sauce [G]	€ 3,50	114. Fresh herbs	€ 2,50
108. Sweet-sour-sauce	€ 3,50	115. Fresh chili	€ 1,50
109. Edamame [F]	€ 7,00	116. A portion of rice	€ 2,50

REIS & NUDELN

90. Fried rice with eggs and seasonal vegetables — € 14,50
91. Optional: with chicken + € 2,50
92. with beef + € 4,50



93. Emperor fried rice with king prawns served in a hollowed-out pineapple together with a fresh pineapple salad — € 24,50
94. Fried noodles [A] with eggs and fresh vegetables — € 14,50
95. Optional: with chicken + € 2,50
96. with beef + € 4,50
97. with crispy duck + € 6,50



98. Bami-Goreng [A]: Indonesian-style fried noodles with prawns, slightly spicy — € 22,50
99. Glass noodles fragrantly fried with prawns, bean sprouts and onions — € 22,50
100. Japanese Udon Noodles stir-fried with prawns, pakchoi and mushrooms — € 22,50
101. King prawns and scallops stir-fried with shiitaki mushrooms, celery and onions; served on a crispy noodle nest [A] — € 25,50
102. Vietnamese popular noodle soup Phở-Bò with beef (big bowl) — € 19,50

FOR THE LITTLE GOURMET

Specially created and served to little Asian food fans up to 10 years old



Menu Panda - €15,50

Drink: Bio Limo Orange

***

Satay skewers of chicken,

served with rice and peanut dip

***

A scoop of vanilla ice

Menu Dino - €15,50

Drink: Bio Limo Lemon

***

Crispy baked chicken,

served with sweet sour sauce

***

A scoop of chocolate ice



SUSHI

Set Menu

Menu Ryo €17,00

3 x Sakemaki (salmon)
3 x Tekkamaki (tuna)
4 x Kappa-Phila (cucumber, cream cheese)
4 x Alaska (avocado, salmon)

Menu Deluxe €24,50

2 x Sake-Nigiri (salmon)
2 x Maguro-Nigiri (tuna)
2 x Unagi (eel)
8 x Ocean-Maki (scampi, avocado, mayo)

Sashimi

119. Salmon Sashimi	€ 21,00	121. Salmon-Tuna Sashimi	€ 22,00
120. Tuna Sashimi	€ 24,00		

Nigiri (2 pieces)



122. Sake (salmon)	€ 8,50	124. Unagi (eel)	€ 9,50
123. Maguro (tuna)	€ 9,50	125. Ebi (scampi)	€ 9,50

Uramaki (8 pieces)



131. Avo Phila (avocado, cream cheese)	€ 8,00
132. Fresh Garden (mango, salad, c. cheese)	€ 9,50
133. Alaska (salmon, avocado)	€ 10,00
134. Ocean (scampi, avocado, salad, mayo)	€ 10,50
135. Boston (tuna, avocado)	€ 11,00
136. Spicy Tuna	€ 12,50
137. Softshell (fried crawfish, chili sauce)	€ 12,50

Hosomaki (6 pieces)

126. Kappamaki (cucumber)	€ 6,00
127. Avocadomaki (avocado)	€ 6,50
128. Sakemaki (salmon)	€ 8,50
129. Ebimaki (scampi)	€ 9,50
130. Tekkamaki (tuna)	€ 9,50



DESSERTS

Traditionally

140. Coconut panna cotta, served with fruits and ginger-caramel sauce € 7,50
141. Baked bananas A,K with honey and vanilla ice cream € 8,50
142. Steamed coconut balls (4 pieces) € 9,50
143. Flambéed ice cream: Vanilla ice cream encased in marble cake and flambéed with straw rum € 8,50

Fruity

144. Fresh ripe mango with vanilla ice cream € 8,50
145. Fresh coconut for two persons. Each person: a glass of coconut juice and a half coconut filled with tropical fruit & ice; price per person: € 9,00
146. Exot. fruit salad with raspberry sorbet, served in a hollowed-out pineapple € 9,50

Creamy & chocolatey

147. Lukewarm chocolate cake A with seasonal fruits € 8,50
148. Mochi-Duo: two Mochis of your choice (Coconut, Chocolate, Passion Fruit) € 9,00
149. Vanilla ice cream in hot raspberry sauce, cream on top € 8,50
150. Ice cream, per scoop: € 3,00
Vanilla / Chocolate / Strawberry
Raspberry Sorbet / Mango Sorbet
Green Tea / Black Sesame/ Ginger
158. "Happy End" dessert plate, for at least 2 persons, price per person: € 11,00
(with coconut panna cotta, chocolate cake, Asian fruit and ice cream)

No enjoyment is temporary, because the impression it leaves is permanent.



Voucher

Are you looking for a gift idea? Give a piece of Asian feeling to family, friends or colleagues with the Yee Chino voucher! It can be issued at any of your desired value.

WARM DRINKS

Asian Tea

per pot for 1 person

SENCHA (green tea from Japan, fragrant, fresh, cleanses body and soul)	€ 6,50
JASMIN (delicious & aromatic green tea, gently flavoured with jasmine flowers)	€ 6,50
JADE OOLONG (delicate, floral and fine-fragrant taste)	€ 7,00
CHINA ROSES (aromatic black tea with a delicate, natural rose bouquet)	€ 7.50
MANGO TANGO (mild fruit tea with juicy, exotic fruits)	€ 7.50
LEMON CHAI (herbal tea made from lemongrass, pineapple, ginger & coconut)	€ 7,00
HOUSE TEA with fresh ginger & honey (strengthens immune system, for relaxation)	€ 7,50
HOME-MADE ICED TEA (green tea, ginger, brown sugar, mint & lime) - per glass:	€ 8,50

Big pot for 2 persons: + € 3,00

Asian wine

cold or warm *10 cl*

Plum wine	€ 6,50
Sake (Japanese rice wine)	€ 7,50

Coffee

Espresso	€ 3,00
Espresso Macchiato G	€ 3,50
Espresso Doppio	€ 4,50
Cup of coffee	€ 4,50
Cappuccino G	€ 5,00
Latte Macchiato G	€ 5,50
Vietnamese Coffee	€ 6,50
Saigon Coffee on Ice	€ 6,50
Warm Matcha Latte	€ 6,50
(sweetened with coconut syrup)	

Hope is like the sugar in tea:

even though it is little, it sweetens everything.

Vee·Chino
AUTHENTIC ASIA KITCHEN

NON-ALCOHOLIC



Fruit juice

	0,25 l	0,35 l
Juice/nectar* of your choice	€ 4,00	
Spritzer (juice mixed with sparkling water)	€ 3,50	€ 4,50

Apple, orange, currant*, rhubarb*, passion fruit*, lychee, mango, pineapple, elderberry

Water

Sparkling tap water	0,25 l	€ 3,00
	0,35 l	€ 4,00
Acqua Panna (still)	0,25 l	€ 3,50
	0,50 l	€ 5,50
	0,75 l	€ 7,50
San Pellegrino (sparkling)	0,25 l	€ 3,50
	0,50 l	€ 5,50
	0,75 l	€ 7,50

Soft drinks

Schweppes [3,12] (B. Lemon, T. Water, Wildberry)	0,20 l	€ 4,00
Vio Bio Limo (Orange, Lemon)	0,30 l	€ 4,50
Coca-Cola [1,3,11] (Origional, Light, Zero Sugar)	0,33 l	€ 4,50
Sprite/Spezi [1,3]	0,35 l	€ 4,50
Iced Tea (lemon, peach)	0,35 l	€ 4,50

BEERS

German beers

	0,30 l	0,50 l
Tegernseer draft beer	€ 3,50	€ 5,50
Tegernseer dark beer		€ 5,50
Hopf white beer [A]		€ 5,50
Hopf dark, light or non-alcoholic white beer [A]		€ 5,50
Non-alcoholic bier		€ 5,50
Radler		€ 5,50

Asian beers

	0,33 l
Kirin beer from Japan 	€ 5,50
Shingha beer from Thailand	€ 5,50

DIGESTIF

Spirits

Averna	€ 5,50	Cognac Hennessy	€ 6,50
Fernet Branca	€ 5,50	Whiskey Jack Daniels	€ 6,50
Bailey‘s	€ 5,50	Johnnie Walker Red Label	€ 6,50
Ramazzotti	€ 6,00	Gin Gordons	€ 5,50
Grappa Riserva	€ 6,00	Tequila Sierra white	€ 6,00
Williams	€ 6,00	Vodka Absolut	€ 5,50
Remy Martin V.S.O.P.	€ 6,50		

Asian schnapps

	2cl		
Bamboo schnapps	€ 4,00	Rose schnapps	€ 4,00
Rice schnapps	€ 4,50		

WINE LIST

White wine

	Glass 0,1 l	Glass 0,2 l	Bottle 0,75 l
Riesling „Drei Steine“ QW from Weingut Egon Schmitt fresh, mineral, light PFALZ/GERMANY	€ 4,50	€ 7,50	€ 27,00
Grüner Veltliner “Classic” DAC from Weingut Prechtl juicy, spicy, elegant WEINVIERTEL/AUSTRIA	€ 5,00	€ 8,50	€ 30,00
Lugana DOP from Cantina Marangona, kbA delicately fruity, very elegant, spicy aftertaste LOMBARDEI/ITALY	€ 5,50	€ 9,50	€ 35,00
Sauvignon Blanc „Chameleon” WO from Jordan Wine Estate intense fruit, highly mineral, spicy finish STELLENBOSCH/SOUTH AFRICA			€ 30,00
Chardonnay Gutswein QW from the Johannes Kopp winery, organically farmed fruity, rich and smooth, long-lasting BADEN/GERMANY			€ 35,00
Grauer Burgunder „SR“ Alte Reben QW by Philipp Rieger, certified organic farming juicy fruit, delicate, smooth texture, lively acidity BADEN/GERMANY			€ 45,00
Leithaberg „Henneberg“ DAC from the Martin Pasler winery creamy, full-bodied, mineral BURGENLAND/AUSTRIA			€ 49,00
Pouilly Fumé AOP from Domaine Serge Dagueneau complex fruit, multi-layered, pronounced minerality LOIRE/FRANCE			€ 55,00
Chablis Premier Cru „Côte de Léchet“ by Jean-Marc Brocard exotic fruit, delicate acidity, zesty finish BURGUNDY/FRANCE			€ 75,00

Red wine

	Glass 0,1 l	Glass 0,2 l	Bottle 0,75 l
Syrah „Chameleon" WO from Jordan Wine Estate succulent fruit, full-bodied, harmonious STELLENBOSCH/SOUTH AFRICA	€ 4,50	€ 7,50	€ 27,00
Puglia Primitivo IGP by Giuseppe Campagnola fruity, juicy, with a chocolatey finish VENETO/ITALY	€ 5,50	€ 9,00	€ 33,00
Pinot Noir vom Löss QW from the Philipp Rieger winery, certified organic peppery fruit, saline, ripe tannins BADEN/GERMANY			€ 35,00
Rioja Reserva DOP from Bodegas Amézola de la Mora powerful, elegant, persistent, dry RIOJA/SPAIN			€ 39,00
Barbera d' Alba "Granera Alta" DOP by Cascina Chicco succulent fruit, earthy, with a delicately spicy finish PIEDMONT/ITALY			€ 39,00
Médoc Cru Bourgeois AOP from Château Saint-Aubin earthy fruit, profound, elegant BORDEAUX/FRANCE			€ 42,00
Tinto Fino „Finca de Altura" DOP from Dominio Basconcillos, organically farmed silky fruit, elegant, multi-layered RIBERA DEL DUERO/SPAIN			€ 49,00
Valpolicella Classico Superiore Ripasso by Paolo Cottini dense fruit, silky, balsamic VALPOLICELLA/ITALY			€ 59,00

If you order two 0.2l glasses or more, we will open any bottled wine for you.

WINE LIST

Rosé

	Glass 0,1 l	Glass 0,2l	Bottle 0,75 l
Spätburgunder Rosé QW from Weingut Schmitt, organically farmed delicate fruit, refined, harmonious PALATINATE/GERMANY	€ 4,50	€ 8,00	€ 29,00
Syrah/Merlot Rosé "Chameleon" WO from Jordan Wine Estate refreshing, zesty, invigorating, dry STELLENBOSCH/SOUTH AFRICA	€ 5,50	€ 9,50	€ 35,00
Sancerre Rosé AOP from Domaine Paul Prieur fresh fruit, delicately spicy, zesty LOIRE/FRANCE			€ 59,00

Wine spritzer (with white, red or rosé wine) *0,25l* € 6,50

Explanations

Additives:

1) with dye
2) with preservative
3) with antioxidant
4) with flavour enhancer
5) sulfurized
6) blackened
7) waxed
8) with sweetener
9) aspartame-phenylalanine source
10) with phosphate
11) containing caffeine
12) containing quinine

Allergens:

A) cereals containing gluten
B) contains crustaceans
C) contains eggs
D) contains fish
E) contains peanuts
F) contains soya
G) contains milk
H) contains nuts
I) contains celery
J) contains mustard
K) contains sesame seeds
L) contains sulphur dioxide / sulphites
M) contains lupins
N) contains molluscs

This leaflet was created and checked with the greatest possible care. The editors assume no liability for errors and incorrect information.